



aperitif

KIR PETILLANT	8.00
CHAMBORD BRAMBLE	10.00
APEROL SPRITZ	10.00
PASSIONFRUIT MARTINI	10.00
ESPRESSO MARTINI	10.00
NEGRONI	10.00
COSMOPOLITAN	10.00

while you wait

SPICED OLIVES (VE)	4.00
BEETROOT HUMMUS WITH FLATBREAD (VE)	5.00
BLACK OLIVE TAPENADE WITH FLATBREAD (VE)	5.00
PIGS IN BLANKET	6.00
TOASTED SOURDOUGH, OLIVE OIL & BALSAMIC (VE)	5.00
CURED CHARCUTERIE MEATS	6.00

sunday roasts

• STRIPLOIN OF BEEF	21.00
• PORK SHOULDER	18.00
• ROAST CHICKEN SUPREME	17.00
• BUTTERNUT & ASPARAGUS WELLINGTON (VE)	16.00
• ROAST BEEF & PORK DUO	23.00
• ROAST BEEF, PORK & CHICKEN TRIO	26.00
GARLIC & ROSEMARY ROAST POTATOES, SEASONAL VEG, YORKSHIRE PUDDING & UNLIMITED GRAVY	

ice creams

2.00 PER SCOOP

VANILLA	
VEGAN VANILLA (VE)	
STRAWBERRY & CLOTTED CREAM	
SALTED CARAMEL (VE)	
BANANA & BUTTERSCOTCH CHOCOLATE	

allergies

PLEASE MAKE US AWARE OF ANY ALLERGIES/INTOLERANCES AT THE TIME OF ORDERING.

WE COOK FRESH FOOD, NOT FAST FOOD, SOME DISHES MAY TAKE UP TO HALF AN HOUR TO PREPARE.

starters

FRANK'S HOT BUFFALO NACHOS (V)	7.00	VEGAN MINTED LAMB (VE)	8.50
CHEDDAR CHEESE, CRÈME FRAICHE, GUACAMOLE, JALAPENOS, SPRING ONION, RED CHILLI & CRISPY ONIONS		CHIMICHURRI MAYO, RADISH & CORIANDER	
CRISPY KOREAN BBQ WINGS	8.00	SALT & PEPPER SQUID	8.00
JALAPENOS & SPRING ONION		SMOKEY RANCH DRESSING & LIME	
5 OR 10	14.00	CRISPY VEGETABLE GYOZAS (VE)	7.50
GOATS CHEESE TART (V)	8.00	PEA PUREE & SOY SAUCE	
PUFF PASTRY & RED ONION		BOREWORS	8.50
MARMALADE		SOUTH AFRICAN BEEF SAUSAGE ON A TOMATO, ONION & BACON RELISH	

mains

SRI LANKAN VEGETABLE CURRY (VE)	17.00	CHEESE & BACON BEEF BURGER	17.50
BUTTERNUT SQUASH, AUBERGINE AND SPINACH CURRY SERVED IN A WHOLE LOAF OF CAMPAGNE RYE, TOPPED WITH CORIANDER		PRETZEL BUN, SMOKEY RANCH, ONION STRAWS, LETTUCE, TOMATO & FRIES	
CYDER BATTERED FISH & CHIPS	18.00	BONELESS CHICKEN THIGH BURGER	17.50
TARTARE SAUCE, MUSHY PEAS & SKIN-ON CHUNKY CHIPS		BUTTERMILK FRIED, PRETZEL BUN, CHIMICHURRI MAYO, LETTUCE, TOMATOES & FRIES	
BATTERED BANANA BLOSSOM (VE)	16.50	REDEFINE MEAT BURGER (VE)	17.50
TARTARE SAUCE, MUSHY PEAS & SKIN-ON CHUNKY CHIPS		PRETZEL BUN, SMOKEY RANCH DRESSING, LETTUCE, TOMATO, ONION STRAWS & FRIES	
MISO GLAZED SALMON	19.00	RED PESTO RIGATONI (VE)	17.00
EGG NOODLES, BOK CHOI, SAUTEED MUSHROOMS & SESAME SEEDS		SUNDRIED TOMATOES, RED PESTO, CREAM CHEESE & KALE	
		<i>ADD A BONELESS CHICKEN THIGH</i>	+3.00

sides

SKIN-ON CHUNKY CHIPS (VE)	4.00	ONION STRAWS (VE)	4.00
SHOESTRING FRIES (VE)	4.00	GARLIC SEASONAL VEGETABLES (VE)	4.00
GARLIC FLATBREAD (VE)	4.00	BOK CHOI, SOY & CHILLI (VE)	4.50
CHEESY GARLIC FLATBREAD (V)	4.50	WATERCRESS MIXED SALAD (VE)	4.00

desserts

BANOFFEE BELGIAN WAFFLE (VE)	8.00	AFFOGATO (VE)	6.00
BANANA, CHOCOLATE SAUCE, MAPLE SYRUP, SMASHED BISCUIT & WHIPPED CREAM		SALTED CARAMEL ICE CREAM, ESPRESSO COFFEE & SHORTBREAD	
YORKIE & BUTTER PUDDING (V)	8.50	STICKY TOFFEE PUDDING (V)	8.00
YORKSHIRE PUDDING BAKED IN A WHITE CHOCOLATE & WHISKEY CUSTARD, TOPPED WITH APRICOT JAM. SERVED WITH CUSTARD OR VANILLA ICE CREAM		DRUNKEN DATE & CARAMEL SAUCE, BANANA & BUTTERSCOTCH ICE CREAM	
		CHERRY BAKEWELL CHEESECAKE (V)	8.00
		TOPPED WITH ALMONDS, WHITE CHOCOLATE AND A BERRY COMPOTE	
		CHOCOLATE & RASPBERRY TART (VE)	7.50
		MIXED BERRY COMPOTE	